

## A LA CARTE

### SMALL PLATES

**Soup of the day**, warm ciabatta | 6.50

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**Toonsbridge Goats Cheese Galette** with plum tomatoes, sundried tomato pesto and rocket (V) | 8.95

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**Lemon Pepper & Salted Calamari** mango salsa, Brazilian kiss peppers, fresh lime (DF) | 9.95

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**Pan-fried Gambas**, lemon & chilli butter, tomato concasse, sourdough bread | 10.50

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**Carlingford Lough King Scallops**, Black Pudding, Pancetta, Beetroot and Rosé Tartar | 13.50

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**Glen Valley Chicken Wings** | 7.00  
With choice of: (s)

- Hot & spicy with blue cheese dip, celery (GF) | 13.95

- Korean style, sweet & sticky, toasted sesame seeds (l)

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**Warm Duck Salad** with mixed leaves, pomegranate, mint, orange, apple and asian dressing (GF) | 8.95

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### BIG PLATES

**Wild mushroom tagliatelle** with tarragon & Parmesan cream (V) | 14.95

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**Pan Fried Fillet of Hake** with chorizo & charred corn risotto, parmesan (GF) | 21.95

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**Cajun Spiced Chicken Burger** on brioche bun, guacamole, baby gem, tomato, lime aioli, house fries | 15.50

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**7oz Beef Burger** on brioche bun, Monterrey Jack cheese, dijonnaise, lettuce, tomato, house pickles & fries | 15.50

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**14 Hour Braised Feather Blade of Beef** butternut squash, spinach puree, roast onion, & confit leek (GF) | 19.95

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**21 day dry aged, 9oz Rib Eye Steak** | 27.95  
crispy onions, grilled sweet pepper, house fries, bearnaise sauce

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**Free range Irish Chicken Supreme** | 19.95  
sweet potato fondant & crispy kale, orange puree, miso and lime glaze

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Fresh & Seasonal, Local Ingredients  
Made with

**HQ**

### SIDES

House fries (V)(GF)(DF) | 4.00

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Buttery mash potato (V)(GF) | 4.50

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Broccoli, harissa, flaked almonds (V)(GF) | 4.50

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Green beans, pine nuts & spinach (V)(GF) | 4.50

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Chorizo mac and cheese topped with herb breadcrumbs in a creamy cheese sauce. | 4.50

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Southern fried sweet potato wedges, creme fraiche | 4.50

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Rocket and Parmesan salad | 4.50

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### SHARING PLATTERS

25.00

-Selection of cured meats

-Selection of Irish cheeses

Served with grapes, apple, chutney & oat biscuits

Food Key

**GF:** Made from ingredients containing no gluten

**V:** Vegetarian

**DF:** Dairy Free

*Before placing your orders, please inform a member of staff if you or a person in your party has any specific dietary requirements*

#### **PLEASE NOTE:**

*To parties of six and over a 12,5% gratuity for service will be applied, which goes directly to all of our staff  
To provide our guests with the best possible service we do not split bills on the terrace, or for tables of six or more*

@hqgastrobar

